QUEEN
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PREP: 5 min
COOK:
SERVES: 12-14

# Easy Fluffy Pancakes

These are the easiest, and best pancakes, ever. To avoid lumpy batter, always mix the liquid into your dry ingredients, and not the other way around!

## Ingredients

2 cups (300g) self-raising flour
¼ tsp bi-carb soda
¼ cup (55g) caster sugar
1 ¾ cups (435ml) full cream milk
1 large egg
2 tsp Queen Vanilla Extract
Blueberries
Queen Pure Maple Syrup
Ricotta

## Method

**STEP 1**

Combine milk, egg and Vanilla Essence in a jug, whisking to combine.

**STEP 2**

Place flour, bi-carb and sugar in a large bowl, then whisk to combine. Make a well in the centre. Pour milk mixture into the flour mixture and use a whisk to stir until a smooth batter forms. Cover with cling film. Set aside for 30 minutes to rest.

**STEP 3**

Heat a large non-stick frying pan over low-medium heat. Add a small amount of butter to the pan. Pour ¼ cup of the batter into the pan. Cook until bubbles appear on the surface, and no longer fall in on themselves. Turn and cook for another minutes or until cooked through. Transfer to a plate. Repeat with the remaining batter to make 10-12 pancakes.

**STEP 4**

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## Method

To serve, top with Pure Maple Syrup, fresh blueberries and a spoonful of ricotta.

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